



Party Rentals & Sales
Construction Equipment
Homeowner Tools
Public Storage
440.942.6106

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Instructions

GRILLS AND ROTISSERIES

Operating Instructions

- Cover the firebox with heavy-duty aluminum foil to reflect heat for maximum cooking and to make cleanup easy.
- Spray the grill with cooking spray to prevent sticking.
- Cover the firebox with a bed of gravel or sand 1" deep to provide draft and even heat distribution.
- Use 1/3 of the grill for a cooling area.
- Cover the cooking area with hardwood briquets for more uniform heat than lump charcoal.
- Mound briquets in center of grill.
- Soak briquets with charcoal lightler fluid.
- Space coals 1/2" apart to grill, or bank on both sides to rotisserie.
- Barbeque when charcoal is covered with fine ash (about 30-45 minutes).
- Knock ash from briquets during cooking to maintain temperature.
- Position grill or spit close to/away from heat to control temperature.

Cleaning Instructions

- Burn off excess pieces of food.
- Use a wire brush to scrape off the grill top.

UNDERSTAND YOUR RENTAL CONTRACT / KNOW YOUR RESPONSIBILITY FOR THE EQUIPMENT YOU HAVE RENTED

The guidelines are not intended to be all-inclusive, complete descriptions of safe practices, or to supplement or replace other additional precautionary measure to cover usual or unusual conditions or situations where common sense might otherwise dictate. Accordingly, Sun Rental Center Inc disclaims all liability for, and makes no warranty or guarantee, the accuracy or applicability of this information in any situation.

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